

Torres, Francine

From: katrinafetzer@ceago.com%inter2 [katrinafetzer@ceago.com] on behalf of katrinafetzer@ceago.com
Sent: Monday, August 15, 2005 3:04 PM
To: National List
Subject: RE: Continued Placement of SO2 on NOP National List
Attachments: ATTACHMENT.TXT; Katrina Fetzer(Ceago).vcf

Docket Number TM-0407

August 12, 2005

Mr. Arthur Neal
Director, Program Administration
National Organic Program
USDA-AMS-TMP-NOP
1400 Independence Ave, SW
Room 4008-So. Ag Stop 0268
Washington, DC 20250

RE: Continued Placement of SO2 on NOP National List

Dear Mr. Neal;

I am writing in regards to comment on the continued placement of Sulfur Dioxide on the NOP National List. We, Ceago Vinegarden, strongly supports having Sulfur Dioxide kept on the NOP National List. We make wine from estate grown certified Organic and Biodynamic grapes and hold Organic certification in our processing. We currently label our wine "made with Organic Grapes" and all wines are under a total of 100 ppm total sulfite level. We feel it is very important for Organic wine grape growers like ourselves to continue to use Sulfur Dioxide in our winemaking to preserve the quality of the product that we are selling to our customers. We do not feel comfortable at this point without the addition of sulfur dioxide. Without Sulfur Dioxide, we would risk that the wine would be spoiled or tainted from no preservative. We are open to looking for alternatives that could replace sulfur dioxide. We also feel it is important to keep the use of Sulfur Dioxide on the NOP National List because it allows consumers to understand the way that we farm without trying to hide anything from them. By using the terms on the label "made with Organic Grapes" and "contains sulfites" we are letting the customer know how we farm while having the amount of sulfur dioxide controlled.

We believe that selling a quality product that will be the same from when it leaves our hands to when the consumer purchases the product is very important. Keeping Sulfur Dioxide on this list will continue this process while allowing certified Organic framers, like ourselves, to show the quality of the grapes without having them spoil.

Thank you for you consideration of our comments. If you have any questions, please feel free to contact me at any time.

Best wishes,

Katrina Fetzer
Director of Marketing, Public Relations & Hospitality

8/16/2005

Katrina Fetzer
Director of Marketing, Public Relations & Hospitality

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